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(rev. 07/26/13)



MSB600  
SERIES

## Margarator Plus

Instructions and Recipes



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## SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

### Appliance Specifications:

120 Volts, 60 Hz  
200 Watts, ETL Approved

## IMPORTANT PRECAUTIONS

1. NEVER immerse the Base or cord in water.
2. NEVER use near water.
3. NEVER leave unit unattended if used near children.
4. NEVER use a scouring pad on the appliance.
5. NEVER use an abrasive sponge or harsh cleaning products on or inside of the appliance.
6. NEVER use for anything other than what this item was originally intended.
7. Avoid contact with moving parts.
8. DO NOT operate this appliance with a damaged cord or plug, or in the event the appliance ever malfunctions.
9. DO NOT place parts in dishwasher.
10. Keep out of reach of children.
11. Unplug appliance from electrical outlet when not in use and before cleaning. Remove plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
12. This appliance is NOT A TOY.
13. This appliance is not intended for use by young children or cognitively challenged individuals without supervision.

## IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. NEVER put fingers or utensils into feed or discharge areas.
3. Keep hands and utensils out of container while blending to reduce the risk of severe personal injury or damage to the appliance.
4. To protect against electrical shock do not immerse cord, plug or main unit in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before removing parts for cleaning.
7. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
8. The manufacturer does not recommend the use of accessory attachments. Use of attachments may cause injuries.
9. Blades are sharp. DO NOT touch.
10. DO NOT remove Lid when in use.
11. DO NOT let the cord touch hot surfaces.

12. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving this appliance with liquids inside.
14. This unit must be on a level surface to operate properly.
15. DO NOT use this appliance for other than its intended use.
16. DO NOT leave unit unattended while in use or when plugged into an outlet.
17. Check inside of the Blending Chamber for foreign objects prior to use.
18. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
19. Extension cord can be used if care is exercised in use.
20. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
21. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
22. This appliance comes equipped with an AC electrical power cord. It is versatile and can be used indoors or outdoors. DO NOT use near water.
23. Always operate the appliance with cover in place.
24. Make sure the Blending Chamber is properly attached to the Base before turning on unit.

## SAVE THESE INSTRUCTIONS!

### INTRODUCTION

Thank you for purchasing the MARGARATORPLUS from Nostalgia Electrics™! The MARGARATOR PLUS is a frozen drink machine that will add thirst-quenching fun to any occasion!

The MARGARATORPLUS uses crushed ice or small ice cubes from your freezer. It not only makes fantastic margaritas, but can also mix up batches of your other favorite frozen drinks such as daiquiris and slushes for the kids! This machine is designed for kitchen or home bar use but can also be used in places such as family rooms, dorm rooms, offices and club houses.

Features include:

- Patented dual swivel system that pulverizes and shaves ice, dispensing consistently smooth frozen drinks
- Insulated container holds up to 128 ounces of your favorite frozen beverage
- Blending Chamber detaches from Base for easy clean up
- Convenient Cord Storage

# PARTS & ASSEMBLY



## Cord Location

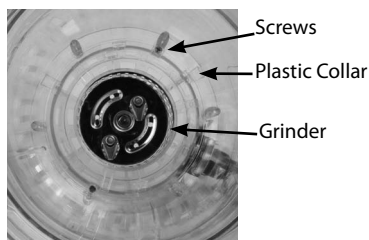
The cord storage is located at the base of the unit:



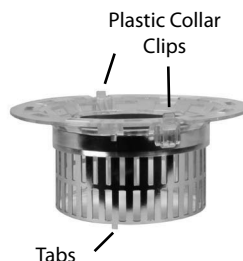
## Attaching and Removing the Grinding Cage

It is very important that the Grinding Cage is assembled properly in order for the unit to work.

1. The Grinding Cage is attached to the inside of the Blending Chamber with a round Plastic Collar.
2. Place the Grinding Cage with the smooth end (opposite of end with three tabs) into the Plastic Collar and twist until the notch of the Grinding Cage locks into the protrusion on the Plastic Collar.
3. Turn the assembled Grinding Cage with Plastic Collar over, so Plastic Collar is on the top to insert into the base of Blending Chamber.



4. Looking down into the interior of the Blending Chamber, you will see two stainless steel screws. This is where the clips attached to the Plastic Collar lock the grinding mechanism down.
5. When putting the Plastic Collar into position, align the Tabs with the indents in the base of the Blending Chamber. With firm but gentle pressure, press the Plastic Collar down until the Clips “click” into place.
6. Once everything is in place, make sure the Clips are pushed inward toward the screws to lock the unit into position and lift slightly to ensure the Grinding Cage is locked into position properly and will not release. Lock and unlock Clips carefully to avoid breaking.



**NOTE:** IF THE PLASTIC COLLAR IS NOT LOCKED PROPERLY THE UNIT WILL GRIND BUT WILL NOT DISPENSE.

Now you are ready to enjoy cold, refreshing margaritas and drinks from your MARGARATOR PLUS!

## HOW TO OPERATE

1. Before first use, remove all packaging materials and detach Blending Chamber from Base by sliding the three UNLOCK/LOCK switches to the UNLOCK position.
2. Pour warm, soapy water into the Blending Chamber and dispense all of the soapy water through the Spout.
3. After dispensing all warm, soapy water, rinse by pouring clean water into the Blending Chamber and dispense clean water through the Spout until no soapy residue remains and water comes out clean.
4. Wipe down the MARGARATOR PLUS exterior with a clean, non-abrasive cloth or sponge. Dry interior and exterior thoroughly with dry, non-abrasive cloth or sponge. DO NOT put the Base in water.
5. After drying, firmly attach Blending Chamber to Base by placing the Blending Chamber on top of the Base so that Spout faces forward and slide the three LOCK/UNLOCK switches to the LOCK position.
6. If Blending Chamber is attached properly, it will be aligned with Base so that the Spout is over the Drip Tray.
7. Find a stable surface near an electrical outlet before starting. Make sure the cord is away from any water source. It is acceptable to use an extension cord if needed.
8. DO NOT place the MARGARATORPLUS near the edge of a table or countertop.
9. Fill the Blending Chamber with ice and ingredients to the Max Fill line. DO NOT exceed the Max Fill line.
10. To make a batch of margaritas, fill Blending Chamber with ice up to the Max Fill line and then pour three parts concentrated mix (approximately 45 oz.) to 1 part Tequila (approximately 15 oz.). For a slushier mix, less liquid or more ice is recommended. It is NOT recommended that you use fruit.





11. Place Lid on unit and line up arrows on Lid and Blending Chamber. This is a safety feature and the unit will not turn on without the Lid in the correct position.
12. You can add additional liquid at any time by opening the Clear Window in the Lid. Add more liquid after mixing to reach desired consistency.
13. Plug in unit and turn ON by flipping the switch downward to ON position.
14. Blend for approximately 10 minutes or until mixture has reached the desired consistency.



OFF



ON

15. While the unit is still on, place glass underneath the Spout and dispense the beverage by lifting the Spout handle up. It is recommended to place a towel or other cloth on the table or countertop underneath the Spout to protect against any drips. NOTE: the Spout has a locking upright position for filling multiple drink glasses or a pitcher of drinks.
16. If the Spout drips after dispensing, place a glass or container underneath Spout and open and close the valve by pushing down on the Spout Handle once or twice quickly. Small ice chips can sometimes get caught in the gasket, preventing it from closing completely.
17. Turn off the unit when desired consistency is achieved and it will keep your beverage cold until ready to dispense again.
18. Always dispense beverage with the appliance turned ON. Allow the unit to run for 8 seconds to mix before dispensing if unit has been sitting. When you have finished, turn side knob to OFF position and unplug unit.

## HELPFUL TIPS

### UNIT IS NOT TURNING ON

- If the unit is not turning on, make sure that it is fully and properly plugged into the outlet.
- Blending Chamber must be firmly attached to Base or unit will not turn on.

### BEVERAGE IS NOT DISPENSING

- Add more liquid to Blending Chamber if vacuum occurs around shaving cage during use.
- If the beverage is not dispensing, make sure that the Grinding Cage did not get loose.
- Make sure that there is enough liquid left inside.
- Make sure that switch is flipped up to the ON position.
- Make sure that there aren't any ice chips stuck inside the Spout. Open and close the valve by pushing down on the Spout Handle once or twice quickly.

## CLEANING & MAINTENANCE

1. After using your MARGARATOR PLUS, disconnect from electrical outlet. Remove plug by gripping the plug body and pulling out of the outlet. Never yank or twist cord to unplug the unit.
2. Dispense all remaining liquid from the Blending Chamber.
3. Remove Blending Chamber from Base and fill Blending Chamber with clean water. Dispense all of the water through the Spout until liquid runs clear.
4. Wipe inside and outside of Blending Chamber with a wet, non-abrasive cloth or sponge and dry thoroughly with a soft, non-abrasive towel.
5. Wipe Base with a dry, non-abrasive cloth.
6. DO NOT submerge Blending Chamber or Base in water. When needed, use a damp, non-abrasive cloth to wipe exterior.
7. DO NOT put any parts in the dishwasher.
8. Once washing and drying is complete, reassemble your MARGARATOR PLUS. Wind the cord and return to the convenient storage location in the bottom of the Base. Now your MARGARATOR PLUS is ready to use again.
9. To prolong the life of your MARGARATOR PLUS, be sure to follow the cleaning instructions after every use and make sure that the Spout is flushed thoroughly while washing the unit to prevent build up.
10. You may need to occasionally remove and clean the Grinding Cage. Refer to the directions in the Parts & Assembly section to perform this function.

# RECIPES

Use your imagination to create many different drinks with your MARGARATOR PLUS. Here, you will find several recipes. You can adjust the ingredients to your particular taste, or create your own – so have fun!

The following recipes are based on a single serving size. To make multiple servings (up to 16 8oz servings), multiply each ingredient measurement by the desired number of servings.

**1 SHOT** = 1½ ounces (45 ml)

**1 CUP** = 5.33 Shots (239.85 ml)

## BASIC MARGARITA

- 2 Shots Tequila Serves one
- 1 Shot Triple Sec
- 1½ Cups  
Margarita Mix
- 1 Shot Freshly  
Squeezed Lime Juice
- Salt & Lime Wedge  
for Garnishing

## STRAWBERRY MANGO MARGARITA

- 1 Shot Tequila Serves one
- 5 oz. Mango Juice
- 3 oz. Strawberry juice
- Salt for Rimming  
Glass (optional)

## ORANGE JULIUS SLUSH

- 2½-oz. Rum Serves two
- 12-oz. Orange Juice
- 2¼-oz. Vodka

**STRAWBERRY DAIQUIRI SLUSH**

- 12-oz. Strawberry juice Serves four
- 1½ Cup Light Corn Syrup
- ²⁄₃ Cup White Rum
- 3 Tbsp. Fresh Lime Juice
- Lime Slices for Garnishing

**BANANA DAIQUIRI**

- 1½ Cups White Rum Serves 16
- 1½ Cup Triple Sec
- 1⁄2 cup Banana liqueur
- 12-oz. Lime Juice
- ½ Cup Sugar
- 12-oz. Citrus Soda

**APRICOT SMOOTHIE**

- 2-oz. White Rum Serves two
- 1-oz. Triple Sec
- 26-oz. Apricot Juice
- ½-oz. Cream

**KAHLUA COLADA**

- 1½-oz. Kahlua Serves one
- ½-oz. Rum
- 2¼-oz. Coconut Cream
- 2¼-oz. Pineapple Juice
- ½-oz. Cream

**GINGER FRUIT SLUSH**

- 6-oz. Ginger Ale
- 6-oz. Orange Juice
- 1/2 cup Banana liqueur
- 12-oz. Pineapple Juice

Serves four

**RUM SLUSH**

- 1½ Cups Light Rum
- 12-oz. Lime Juice
- 12-oz. Lemon Juice
- 24-oz. Citrus Soda

Serves 16

# RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

## **MARGARATOR PLUS/ mSB600**

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685  
Customer Service  
Phone: (920) 347-9122  
Web: [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com)

### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com), click the "CUSTOMER SERVICE" section and fill out/submit the Customer Service Inquiry form.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com).

**This warranty does not apply to re-manufactured merchandise.**

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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